

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (currently amended): A process for the preparation of an aromatizing precursor composition, which comprises conducting a bioconversion of a mixture of at least two amino compounds selected from the group consisting of arginine, citrulline, glutamine, ornithine, proline and combinations thereof ~~amino acids and peptides~~ and at least one reducing sugar ~~selected from the group consisting of fructose, glucose, rhamnose, C5 and C6 monosaccharides and combinations thereof~~ in the presence of a yeast under conditions sufficient to form the aromatizing precursor composition, ~~wherein the amino acids are selected from the group consisting of arginine, citrulline, glutamine, ornithine, proline and combinations thereof.~~

Claim 2 (currently amended): The process according to claim 1, which further comprises separating a supernatant comprising the aromatizing precursor composition from the mixture after the bioconversion.

Claim 3 (currently amended): The process according to claim 2, wherein the supernatant is dried to obtain the aromatizing precursor composition in the form of a powder.

Claim 4 (currently amended): The process according to claim 1, wherein the aromatizing precursor composition includes a complex mixture of aldehydes, ketones and diketones, furane derivatives, ~~and~~ alkylpyrazines and combinations thereof.

Claims 5-8 (cancelled):

Claim 9 (currently amended): The process according to claim 1, wherein the yeast is selected from the group consisting of Saccharomyces cerevisiae, Saccharomyces bayanus, Candida versatilis, and Debaromyces hansenii and combinations thereof.

Claim 10 (original): The process according to claim 1, wherein the amino compounds and reducing sugar are present in a molar ratio of 1:1 to 1:10.

Claim 11 (original): The process according to claim 1, wherein the bioconversion is conducted for 2 to 48 hours at a pH of 5 to 8 and at a temperature of from 20 to 50° C.

Claim 12 (original): A process for generating a baked aroma which comprises heating a composition obtainable by the process according to claim 1 to release a baked aroma therefrom.

Claim 13 (original): The process according to claim 12, wherein the heating is carried out at a temperature of from 90 to 200° C for 5 to 360 minutes.

Claim 14 (currently amended): An aromatizing precursor composition obtainable by the process of claim 1.

Claim 15 (currently amended): An aromatizing precursor composition in dry powder form obtainable from the process of claim 3.

Claim 16 (currently amended): A dough composition comprising a sufficient amount of the aromatizing precursor composition of claim 14 so that, when the dough composition is baked, a baked aroma is released from the aromatizing precursor composition.

Claim 17 (original): The dough composition of claim 16 in a non fermented form.

Claim 18 (currently amended): A method for making a bakery product having an improved aroma which comprises: mixing flour, water, yeast and the aromatizing precursor composition of claim 14 to form a dough mixture, kneading the mixture to form a dough, fermenting the dough, and baking the dough at a temperature and for a time sufficient to bake the dough and release a baked aroma from the aromatizing precursor composition.

Claim 19 (currently amended): A method for making a bakery product having an improved aroma which comprises: mixing flour, water, yeast and the aromatizing precursor composition of claim 15 to form a dough mixture, kneading the mixture to form a dough, fermenting the dough, and baking the dough at a temperature and for a time sufficient to bake the dough and release a baked aroma from the aromatizing precursor composition.